



TEMPLE
GATE

HOTEL



Gastro Menu

Starters

Today's Homemade Soup (1w, 4, 7, 9, 14) €6.95
Soda bread

Wings (1w, 4, 7, 9, 11, 13)
Starter €10.95 | Main: €15.50
Hot 'n' spicy or bbq wings, garlic mayo/blue cheese, celery sticks

Caesar Salad (1w, 4, 7, 11, 8, 14, 13)
Starter €10.95 | Main €14.95

Smoked bacon lardons, croutons, parmesan, cos lettuce tossed in caesar sauce, soft egg

Add chicken €3.25
Add prawns €4.75 (5)

Prawns Pil Pil (1w, 5) €12.50
King prawns, cooked in a chili and garlic oil, homemade focaccia bread

Mushrooms (1w, 4, 9) €11.50
Selection of wild and field mushrooms in a white wine and garlic cream sauce served on toasted French stick

Goats Cheese (4, 11) €11.50
Boilie goats' cheese, avocado salad, raspberry vinaigrette

The Main Event

Turkey (4, 7, 1w, 9) €18.95
Golden herb crumbled escalope of turkey, ruby slaw, homecut wedges, peppercorn sauce

Stir Fry (14, 1w, 13) €15.95
Vegetable stir fry cooked in a soya sweet chili sauce, basmati rice, poppadum

Add chicken €3.25
Add prawns €4.75 (5)

Steak Sandwich (1w, 4, 9) €22.95
6oz sirloin steak cooked to your liking, sauté mushrooms and onions in a ciabatta, chips and pepper sauce

Sirloin Steak €32.95
Kelly's 100% Irish Sirloin Steak (*cooked to your liking*), with sauté onions and flat cap mushroom, fries, garlic butter or pepper sauce

Salmon (8, 5, 9, 4, 14) €22.95
Baked fillet of salmon, shrimp and roast pepper ragout, creamed potato, spinach cream sauce

Burger (14, 11, 7, 4, 1w) €19.50
6oz homemade patty, butterhead lettuce, tomato, cheddar cheese, bacon in a brioche bun, mustard mayonnaise, chips

Goujons (1, 7, 4, 11, 14) €18.95
Temple Gate's famous homemade chicken goujons, salad, chips, cajun mayonnaise

The Main Event

Haddock (11, 7, 8) €20.50
Deep fried fillets of haddock, mushy peas, chips, tartar sauce

Bacon (14, 4, 9) €20.95
Glazed bacon chop, creamed savoy cabbage, mashed potato, parsley sauce

Chicken (4, 11, 14) €21.50
Pan seared supreme of chicken, tenderstem broccoli, fondant carrots, creamed potato and pan gravy

Irish Stew (no added gluten) €19.95
Braised lamb, carrots, onions, celery and potatoes

Vegan Burger (1w, 9, 11, 12) €17.50
Homemade vegan burger, lettuce, tomato, pickled red onion, cheese in a beetroot bun, chips

Sides

Chips	€3.95
Steamed Rice	€3.95
Garlic Bread (1W, 4)	€3.95
Garlic Bread With Cheese (1W, 4)	€4.50
Side Salad (11)	€4.50
Buttered Vegetables (4)	€3.95
Coleslaw (7, 9)	€2.75
Onion Rings	€4.95
Curry Sauce (9, 13)	€2.50

Desserts

Cheesecake (1w, 4, 7) €7.95
Lemon cheesecake, meringue shards, mixed berry sorbet

Pear Tart (1w, 3a, 4, 7) €7.95
Poached pear and almond tart, almond nut brittle, vanilla ice cream, fresh cream

Eton Mess (4, 7) €7.95
Mixed berries, meringue chunks, cream, berry coulis

Chocolate Brownie (3a, 3h, 4, 7) €7.95
Homemade hazelnut chocolate brownie chocolate sauce, vanilla ice cream

Apple Crumble (1w, 4, 7) €7.95
Warm bramley apple crumble in a sweet pastry case, cinnamon crumble topping, crème anglaise, vanilla ice-cream, fresh cream

Selection of Ice Cream (1w, 4, 7) €7.50
3 Scoops of ice cream served in a wafer basket topped with a strawberry coulis and chantilly cream

We are proud to support local producers
Our ingredients are carefully sourced from
trusted local farms and suppliers and are
incorporated throughout the menu

ALLERGENS

ALL ALLERGENS ARE USED THROUGHOUT OUR KITCHEN

1. Cereals, 1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2. Peanuts, 3. Nuts, 3a Almond, 3b Brazil Nuts, 3c Cashews, 3h Hazelnuts, 3m Macadamia, 3pe Pecan, 3pi Pistachio, 3w Walnuts, 3pn Pine Nuts, 4. Milk, 5. Crustaceans, 6. Mollusc, 7. Eggs, 8. Fish, 9. Celery, 10. Lupin, 11. Mustard, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide

